WALGREEN'S FOUNTAIN MANAGERS' FORMULA BOOK

THE BASIS OF A SUCCESSFUL SODA FOUNTAIN

The way to greater success on soda fountains is to satisfy each customer at the time he patronizes your Fountain.

No fountain can operate successfully without serving "Good Ice Cream and Sandwiches, Well Prepared and Well Served." These are "THE BIG POINTS."

Service to every customer at a Walgreen Fountain must include:

A. Greeting the customer by name if possible, with a cheery greeting such as: "Good morning, Mr. . . . or, "How do you do?" "What may I serve you?"

B. A glass of water with cracked ice, and a fresh napkin.

C. Present open menu to customer and when there seems to be a doubt or hesitation in deciding an order, an intelligent suggestion should be offered in a courteous and helpful manner. For example, at lunch time, suggest the featured luncheon or sandwich luncheon; in the afternoon, a sandwich, malted milk, cake a la mode or a sundae; in the evening, a sandwich luncheon, a hot dish or a special sundae, etc.

D. Refill glass of water. The fact that other people do not refill water glasses will make the customer appreciate it when we do it at our Fountains. Keep water decanters at table.

E. Give the customer his check promptly after serving the last item of his order. A sincere and clearly spoken "Thank you" should accompany the giving of each check.

F. Before customer leaves, ask very pleasantly, if the food is satisfactory and if there is any other service you can give him.

With a sincere effort on your part, make each customer feel that his patronage is appreciated. Your sincere desire to give him the best possible service will mean the success of your job is assured.

The juices of Fresh Fruits are popular the year around. A Fresh Fruit Beverage to be of value at the Fountain, must be attractive in appearance, have a delicately blended flavor, and be well chilled.

Sprigs of fresh mint, slices of orange, maraschino cherries and other fruit garnishes are as essential as the fruit juice itself. If the drink is sloppy in appearance, the entire effectiveness of the drink is lost. All garnishes must be kept chilled.

Fresh Orangeade —10¢

Juice 1 orange.
Juice ½ lemon.
2 soupspoons sugar.
Ice and water for a 14 oz. glass.

Shake well and garnish with full slice of orange and large mint sprig.

Fresh Fruit Orange Freeze —15¢

There are two ways to increase the value of an ade: **DE LUXE ADE —15c**—add 1 fruit ladle of diced chilled fruits to the regular ade. **FREEZE—15c**—add No. 12 dipper sherbet to a regular ade. However, it is recommended that the ade must be made with carbonated water and simple syrup when making a freeze. **DE LUXE FRUITED FREEZE—20c**—this is a combination of the two above. Ade is made with carbonated water and simple syrup to which is added No. 12 dipper sherbet and one ladle of diced fruits.

Fresh Lemonade —10¢

Juice 1 lemon.
2 soupspoons sugar.
Ice and water to fill 14 oz. glass.

Shake well until blended. Drop a maraschino cherry and mint sprig into glass and garnish rim of glass with sprig of mint and a half slice of orange. Serve with straws and sodaspoon.

Fresh Limeade – 10 ¢

Juice of 1 lime extracted in 10 oz. malted milk glass. Drop clear half of lime in glass. 1 oz. simple syrup. Ice and carbonated water to fill glass. DO NOT SHAKE, STIR. Garnish with cherry and mint sprig.

Fresh Lime Freeze – 15 ¢

Make same as Limeade adding one No. 16 scoop Pineapple Ice.

1 ladle Fresh Fruit Salad added to any of the Freezes makes it a Fresh Fruit Freeze.

Chilled Orange Juice 10 ¢

ORANGES SHOULD NEVER BE SQUEEZED AHEAD OF TIME. KEEP ORANGES FOR JUICE REFRIGERATED AT ALL TIMES. DO NOT ADD ICE UNLESS CUSTOMER REQUESTS IT. FILL REGULAR ORANGE JUICE GLASS WITH JUICE.

tomato juice – 10 ¢
pineapple juice – 10 ¢
grapefruit juice – 10 ¢
grape juice – 10 ¢
Prune juice – 10 ¢

served in 7 oz. glasses

COFFEE — 05-9

Vaculator Coffee

Fill the brewer decanter up to the water mark (no higher) with cold water. Place on stove until near the boiling point. For the eight cup brewer, place a full water glass (6 oz.) of vaculator pulverized coffee in the funnel after the filter cloth and spring have been adjusted. Put the two parts together tightly, twist gently to seal, and keep over heat.

When water has cleared the lower edge of the funnel, stir and take the brewer from the heat.

As soon as coffee has all drained back into the decanter, remove the funnel and place the decanter on a coffee warmer.

Always serve coffee HOT.

Make fresh coffee at least every hour. Do not use old or warmed over coffee.

Place a 1 ounce creamer of coffee cream and a teaspoon at the right side of each cup when serving. Be careful not to spill coffee into saucer. If coffee is spilled, wipe out the saucer carefully.

Place a sugar shaker within easy reach of customer.

Note—Ground coffee after four days old has lost all its flavor and aroma.

Urn Coffee

Be sure urn is absolutely clean. Clean daily.

Any kind of soda solution in fairly warm water is suitable for washing purposes.

Take urn apart completely each day, so that all parts can be scrubbed thoroughly.

Brush all parts and surfaces free of grease or milky substance.

Rinse thoroughly in fresh water. Lay parts in clean place.

Be sure coffee is fresh coffee.

Put 1 lb. (Walgreen Coffee urn grind) in coffee bag and place in urn. Pour over this 2½ gallons BOILING WATER. Allow it to drain through completely, pour this over again, drain and pour over a third time. **After ten minutes, remove coffee bag from urn and rinse thoroughly.**

This quantity should serve 40 cups of coffee.

Iced Coffee for Summer — 10 ¢

This is a popular summer beverage and should be featured during luncheon, afternoon and evening hours. Make coffee for Iced Coffee 50% stronger than for regular coffee. Made in the vaculator, use 1½ 6-oz. glasses of coffee; if made in the urn, use 50% more coffee than for regular coffee.

TEA — 05-9

Hot Tea

Ask customer's preference as to kind of tea—Orange Pekoe or Green Tea. (Ask if cream or lemon is desired.)

Rinse out individual teapot with hot water. Fill with boiling water and place one tea ball by the pot. Serve immediately.

Iced Tea — 10 ¢

To make: NEVER USE DAY OLD TEA FOR ICED TEA.

If large display teapot is used, fill it with boiling water and add 1 large tea bag for each gallon of hot water. Let stand in water three minutes. Remove bag.

If individual teapot is used, fill with boiling water, add one tea bag and allow to stand three minutes.

To Serve

Fill a 14 oz. ade glass with cracked ice, fill glass with tea.

Garnish with sprig of mint and serve with a sodaspoon and straws. Serve ⅛ section of lemon on the saucer.

PHOSPHATES

Phosphates—small — 05

1 oz. flavor in 6 oz. coca cola glass.
Shake a few drops of phosphate into flavor.
Small scoop of cracked ice.
Carbonated water to fill 6 oz. glass. Stir.

Phosphates—large — 10

2 oz. flavor in 10 oz. glass.
Shake a few drops of phosphate into flavor.
Add 1 oz. of cracked ice.
Carbonated water to fill 10 oz. glass.
Any of the following flavors may be used:
Lemon Orange Cherry Lime Grape
Ginger Ale, Chocolate, Phosphate, Root Beer and Green River are made as above, omitting the phosphate flavor.

NOTE: To make phosphate, mix 3 oz. citric acid, 1 oz. phosphoric acid and 1 qt. water. (Consult Store Manager as to preferred formula.)

Small Coca Cola - 05

1 oz. syrup in 6 oz. glass.
Small scoop of cracked ice.
Carbonated water—stir.
Serve with straws.

Large Coca Cola — 10

Follow same method, using 2 oz. syrup in 10 oz. glass.

Cracked Ice Served with All Phosphates, Ades, Coca Colas Unless Requested Otherwise.

BOTTLED DRINKS

Keep a supply of all bottled drinks on ice for Carry-Out and Fountain Service.

Serve these drinks by pouring half the contents into a 10 oz. glass; customer to be given the remaining beverage in bottle to add to glass as desired:

Ginger Ale — 15 Lime Rickey Root Beer
Beer Mineral Water Milk 05

Serve the bottle with the glass and allow customer to pour contents into glass:

Tomato Juice 10 Pineapple Juice 10 Grape Juice 10
Fresh Grapefruit Juice 10

Walgreen's Malted Milks are world famous because of Walgreen's delicious ice cream and the formula followed in making this delicious drink.

All malted milk shaker cans should be well dried and frosted in creamer section.

Malted Milk — 20 ¢

1½ oz. syrup or 1 ladle of any fruit in frosted malt shaker. (Keep shakers in refrigerated cabinet.)
2 No. 12 dippers, rounded, of ice cream.
5 oz. milk, measured in 6 oz. coca cola glass.
1 trip, only, of malt.

Mix on malted milk machine until ice cream is dissolved. NO LONGER. Put small spoonful whipped cream on inside of glass. Pour glass two-thirds full. Serve shaker with glass and one package of cookies and straws.

Malted Milk with Float — 25

Make as regular Malted Milk. When ready to serve, put 1 No. 16 dipper, levelled, ice cream in glass; put 1 sodaspoon whipped cream on inside of glass and pour glass two-thirds full of Malted Milk. Serve in regular way with sodaspoon and straws.

Malted Milk with Egg — 25

Break an egg in a water glass in sight of customer. Add egg to regular Malted Milk just before putting it on the mixer. Serve the same as a regular Malted Milk.

Milk Shake — 15

Put the following into a frosted shaker:
1½ oz. syrup or 1 ladle of fruit.
1 No. 12 dipper, rounded, of ice cream.
6 oz. milk, measured in 6 oz. water glass.
Mix thoroughly on malted milk machine. Serve same as Malted Milk.

Milk Shake with Egg — 20

Make a Milk Shake, add an egg, same as Malted Milk.

Milk Shake with Float — 20

Same directions as for Malted Milk with Float.

Cold Chemm -20

Put the following into a frosted shaker:
1 oz. syrup or fruit.
2 level No. 12 dippers ice cream.
1½ ladles Chemm (use hot chocolate ladle).
5 oz. milk, measured in 6 oz. coca cola glass.
Mix on malted milk machine.
Place small spoonful of whipped cream on inside of glass.
Pour glass two-thirds full . . . serve shaker with glass and one package of cookies and straws.

Hot Chemm 10

6 oz. milk, MEASURED IN 6 OZ. COCA COLA GLASS.
1 oz. ladle of Chemm. (Add 1 teaspoon sugar if customer desires.)
Heat in Lacey hot cup until steaming hot.
Top with sodaspoon whipped cream.
Serve same as Hot Chocolate.

Hot Chocolate 10

Put 6 oz. milk, MEASURED IN 6 OZ. COCA COLA GLASS, into HOT CUP.
Add 1 oz. dipper of chocolate powder.
Mix on mixer, heating until steaming hot, pour into hot chocolate mug. Top with sodaspoon of whipped cream. Underline cup with saucer and serve with wafers and teaspoon. If chocolate spills, change cup and saucer.

Egg Chocolate -15

1½ oz. chocolate syrup in malt shaker.
5 oz. milk, MEASURED IN 6 OZ. COCA COLA GLASS.
1 No. 12 dipper, levelled, ice cream.
Break an egg into GLASS. Add to above. Mix thoroughly on mixer. Serve same as Milk Shake.

Hot Chocolate Malted Milk 10

Put 6 oz. milk, MEASURED IN A 6 OZ. COCA COLA GLASS, into Lacey hot cup.
Add one full dipper chocolate powder and one full trip of malted milk.
Mix thoroughly and heat in hot cup on mixer.
Serve in hot chocolate mug.
Top with sodaspoon of whipped cream.
Serve same as Hot Chocolate.
If chocolate spills, change cup and saucer.

Hot Ovaltine —10

6 oz. milk, MEASURED IN 6 OZ. COCA COLA GLASS.
1 measuring ladle full of Ovaltine.
Heat in Lacey hot cup on mixer.
Pour into hot chocolate cup.
Top with sodaspoon of whipped cream.
Underline cup with saucer and serve with saltines and teaspoon.
Add 1 teaspoon sugar if customer requests it.
If Ovaltine spills, change cup and saucer.

Frappes

MADE WITH ALL MILK:

Put into a shaker:
2 No. 12 dippers, rounded, of ice cream.
5 oz. milk, MEASURED IN 6 OZ. COCA COLA GLASS.
1½ oz. flavor.
Mix on mixer. Serve same as Malted Milk.

MADE WITH HALF AND HALF CARBONATED WATER:

1½ oz. flavor.
3 oz. milk.
2 No. 12 dippers, rounded, of ice cream.
Mix on mixer. Before serving, add 3 oz. fine stream to shaker. Serve same as Malted Milk.

Chocolate Milk, small 05

Fill half a 6 oz. Coca Cola glass with milk.
Add a dash of chocolate syrup.
Blend thoroughly by stirring.
Fill glass with milk, stir well and serve with straws.

Chocolate Milk, Large 10

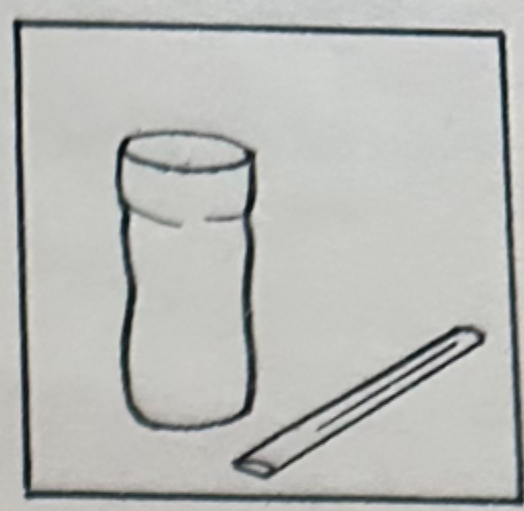
Use 10 oz. glass half filled with milk.
½ oz. chocolate syrup.
Fill glass with milk, stir well.
Serve with straws.

Chocolate Milk with Float 15

6 oz. milk in a 10 oz. glass.
½ oz. chocolate syrup. Blend thoroughly by stirring.
1 No. 16 dipper of ice cream.
Add milk to fill glass and stir.
Top with sodaspoon of whipped cream. Serve same as Chocolate Milk.

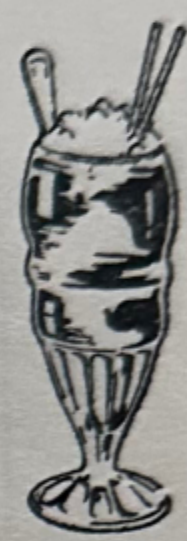
SODAS

A Walgreen Soda is ALWAYS MADE WITH A FINE STREAM.



1 scant spoonful whipped cream is put into all sodas, EXCEPT CHOCOLATE SODAS, before using the fine stream.

Doubl' Dip Soda — 15¢



Use large doubl' dip soda glass.
2 oz. syrup or fruit.
Carbonate with FINE STREAM until half full.
Mix with sodaspoon until all liquid is of even color.
Leave spoon in soda glass.
Carbonate with FINE STREAM until ⅔ full.
Add 2 No. 16 dippers ice cream.
Finish with FINE STREAM until glass is full.
Top off with a small spoonful (not rounding) of whipped cream. Serve with straws.

small

Chocolate Soda -10

Use soda mug.
1½ oz. chocolate syrup.
1 rounded No. 12 dipper ice cream.
Mix and serve as doubl' dip soda.

Double Chocolate Soda

Make in regular way using Chocolate Ice Cream.

Lucky Mondae -15¢

Use special Lucky Mondae glass, which has been chilled.
1 oz. chocolate syrup in bottom of glass.
1 sodaspoonful of ice cream in chocolate syrup.
Carbon with FINE STREAM to first rim.
1 rounded No. 12 dipper of ice cream.
1 oz. Siren Lucky Mondae topping (best to use sodaspoon as use of ladle might cause overdispensing of this topping.)
Top with small sodaspoonful of whipped cream.
Place star at base of Lucky Mondae glass.

Black Cow or Root Beer Float 15¢

1½ oz. root beer syrup in soda mug.
Fill two-thirds full with coarse stream of soda water.
Stir well.
Add 1 No. 12 dipper ice cream.
Fill glass.

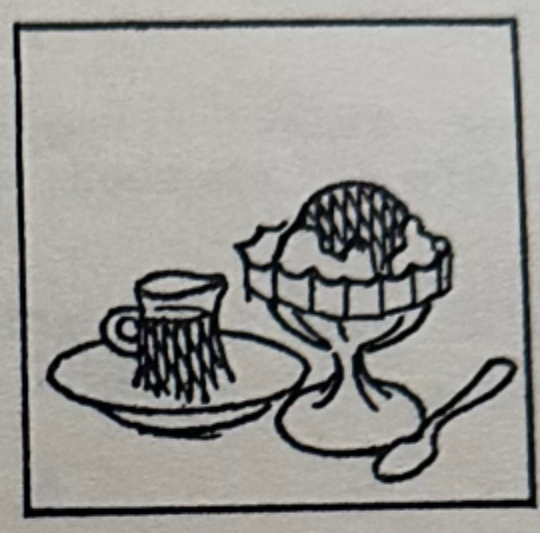
NEVER USE COARSE STREAM WHEN MAKING ANY WALGREEN SODA.

SUNDAES

Sundaes made with Walgreen's Delicious Ice Cream and properly made will bring repeat customers to our Soda Fountains.

All regular sundaes must be made according to the following formulas and served in a Black Walnut Sundae Dish:

1 rounded No. 12 dipper ice cream.
1½ oz. ladle syrup or
1 ladle fruit.
1 sodaspoon whipped cream.
Serve with a sundae spoon.



Hot Fudge or Butterscotch Sundae -15

1 rounded No. 12 dipper of ice cream.
1 sodaspoon whipped cream.

Fill a heated fudge pitcher with hot syrup. Place fudge pitcher on a saucer and underline sundae dish with pie plate. Serve with sundae spoon.

Special Sundaes

All Special Sundaes must be served in a Lilly glass.

As the fresh fruits appear on the market, be alert and use them in Fresh Fruit Sundaes. These fruited sundaes are always popular at the fountain.

In using a syrup or fruit sauce on special sundaes, put ½ ladle syrup or fruit sauce in the bottom of the Lilly sundae dish, add 1 rounded No. 12 dipper of ice cream, 1 oz. syrup or 1 scant ladle fruit sauce, a spoonful of whipped cream. Top with cherry or nuts as specified under sundae name.

When using two kinds of sauces, like Chocolate and Marshmallow, put 1 ladle of one kind of sauce in the bottom of the Lilly dish, add ice cream and top with the other kind of sauce to fill dish. Top finished sundae with 1 sodaspoon of whipped cream, a cherry or nuts as indicated on menu.

ALWAYS SERVE HOT SAUCE IN PITCHER ON A SAUCER

Double Chocolate Marshmallow -20

Put one ladle fudge sauce in a lily glass. Add 1 rounded No. 12 scoop of chocolate ice cream, add one scant ladle marshmallow sauce, sprinkle with chopped nuts and top with a maraschino cherry.

Butterscotch Pecan Nut - 20

In a lily glass put a heaping soda-spoonful of whipped cream, add one rounded No. 12 dipper of vanilla ice cream, top with one ladle of butterscotch; add about 12 to 14 pecan halves.

Swiss Almond Sundae

In a lily glass place a soda-spoonful of whipped cream, add one rounded No. 12 scoop of ice cream; add one ladle swiss chocolate, top with almonds, whipped cream and cherry.

NOTE: Swiss chocolate is made by using our regular bitter-sweet chocolate with a little marshmallow beaten into it.

Fruited Pineapple Pecan Sundae - 20

In a lily dish place one ladle fruit salad, add one rounded No. 12 scoop ice cream; add a scant ladle of pineapple, top with whipped cream and add about 12 to 14 pecan halves.

Ice Cream Cake Roll Nut Sundae - 20

1/6 of an ice cream cake roll topped with chocolate syrup, whipped cream and sprinkled with chopped nuts. Serve on a Sandwich plate.

Pecan or Nut Sundaes (Regular) 20

Serve in a lily dish. ½ oz. syrup in bottom (or ½ ladle fruit sauce). 1 rounded No. 12 dipper levelled ice cream. 1 oz. syrup or 1 scant ladle fruit sauce, top with whipped cream. Add about 15 pecan halves or a generous portion of chopped nuts.

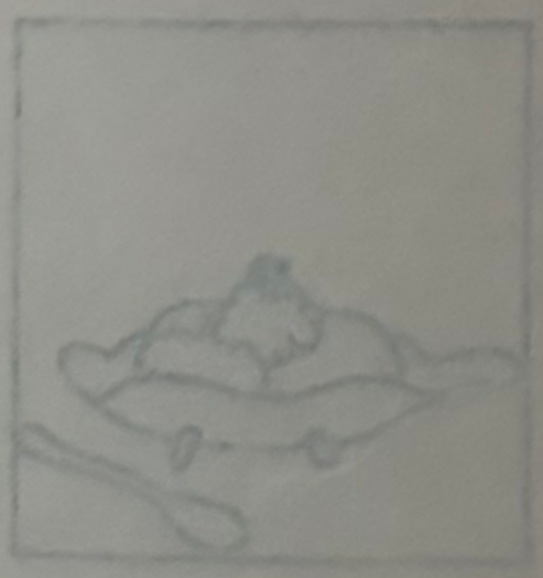
Sundaes may be garnished with maraschino cherries, black walnuts, chopped nuts, whole almonds or pecans and whipped cream.

When using whole nuts such as pecans, black walnuts or almonds, put 12 to 15 nuts on top of the whipped cream.

If chopped nuts are used, sprinkle 1 teaspoonful over the whipped cream.

Banana Royal Sundae -20

½ oz. syrup or 1 ladle crushed fruit in Lilly dish.
1 rounded No. 12 dipper of ice cream.
1 scant ladle syrup or crushed fruit on top.
1 sodaspoonful whipped cream.
6 thick slices bananas, placed around the rim of the glass.
Sprinkle with chopped nuts.



Banana Split — 25

Use a banana split dish for this sundae:
1 rounded No. 16 dipper, levelled, chocolate or strawberry ice cream.
1 rounded No. 16 dipper, levelled, vanilla ice cream.
1 banana, split lengthwise, placing one-half on each side of the ice cream.
1 ladle strawberry on one scoop ice cream.
1 oz. chocolate syrup on the other scoop of ice cream.
Top each scoop ice cream with whipped cream and sprinkle with chopped nuts. Garnish each ice cream portion with a maraschino cherry.

Fruit Salad Banana Split — 25

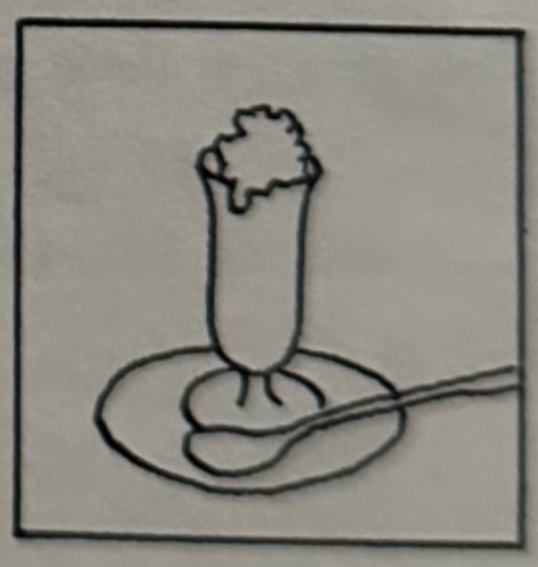
This sundae may be made with bananas, ice cream, fresh fruit salad and fruit sauce; or with just bananas, ice cream and fresh fruit salad. Use above formula.

Brick Ice Cream Sundae — 15

Place on a chilled sandwich plate:
1 slice brick ice cream (1/6 brick) or 1 inch slice.
1 sodaspoon whipped cream.
Serve with pitcher of syrup or sauce as name of sundae indicates. Garnish with cherry or nuts.

Parfaits

Combine in parfait glass in order given:
½ oz. fruit.
2 sodaspoonfuls ice cream (heaping).
½ oz. fruit.
2 heaping sodaspoons ice cream.
½ oz. fruit.
1 heaping sodaspoon of whipped cream.
Garnish with cherry. Add nuts if designated.
Serve with sodaspoon.



A WALGREEN SANDWICH:

(1) Must be flat—that is, the top and bottom slices must be even and parallel.
(2) Two edges must be trimmed clean—(top and bottom).
(3) Must be neat and have appetizing appearance, displaying care in preparation.
(4) The filler must be cold or hot—never warm.
(5) The garnish must be crisp, cool, clean looking with stress on neatness. Remember a poorly handled garnish spoils the sandwich.
(6) A sandwich must be moist and tasty—see paragraph on Mayonnaise.

MAYONNAISE—

How important is mayonnaise to a sandwich?
Moistness in sandwiches is most important and mayonnaise is the best way to get moistness. It has been found that about three-fourths of our customers like mayonnaise but because one-fourth of our customers do not, we cannot put it on all sandwiches. We advise asking a customer when his order is taken whether he would like a little mayonnaise on his sandwich. We know this will help your business as it is one of the secrets of a good sandwich. Note paragraph F on mayonnaise for method of using it.

SANDWICH INSTRUCTION

A. PROPER THICKNESS OF BREAD:

Our Walgreen Sandwich Loaf measures 4¼x4x18½ inches. Weighs 3 lbs. Approximately 46 slices of bread to a loaf.

We recommend ⅜ inch sliced bread.

(1) All regular and three decker sandwiches are made with ⅜ inch sliced bread.
(2) When unsliced bread is used, cut ⅜ inch thick.
(3) Slanted slices should be cut on Round Ryebread to make the sandwich standard size.
(4) Raisin Bread should be cut ⅜ inch thick.

B. BUTTER:

(1) Should be soft but not melted. Do not keep sandwich butter in pan of ice on sandwich board.
(2) Spread lightly and completely over the slice from CRUST TO CRUST.

C. FILLERS:

(1) Should cover the bread evenly—DO NOT HEAP IN CENTER OF BREAD.
(2) Measure fillers for salad sandwich with a 2 oz. salad ladle. Spread filler evenly over the bread, covering edges from crust to crust.

D. LETTUCE: Lettuce prepared correctly ahead of time gives a 30% greater yield.

(1) Remember lettuce is a garnish in a sandwich and not a filler. Use only one thickness of lettuce—just to cover the surface of sandwich filler completely.

(2) Remove core from lettuce with knife and hold under rapidly running cold water, cored side up. Spread lettuce so leaves can be easily separated. Flatten lettuce leaves with flat side of knife.

(3) Remove all spotted or rusty leaves.

(4) Place in pan with cracked ice over it on sandwich board ready for use.

(5) Wrap remaining lettuce in damp cloth and put in refrigerator.

(6) Shake moisture off lettuce before placing on sandwich. Never use wet lettuce, dry with clean towel.

E. TOMATOES:

Peel tomatoes by dipping in boiling water, then dip in cold water. Slice thin and just enough for peak luncheon. Salt and pepper lightly and keep on ice.

F. MAYONNAISE:

All sandwiches must be moist to be palatable.

Salad Sandwiches should be made by putting the salad filler on one slice of bread and spreading the other with butter and mayonnaise.

Meat Sandwiches are to be made by using two slices of buttered bread, one slice spread lightly with mayonnaise. Serve Mustard, Worcester Sauce, Catsup, or any other seasoning requested.

G. SANDWICHES:

Sandwiches are to be trimmed of the crusts thickness on top and bottom.

(1) Sandwiches are to be cut diagonally from corner to corner.

(2) Secure three-decker sandwiches at the corners with toothpicks before cutting into quarters.

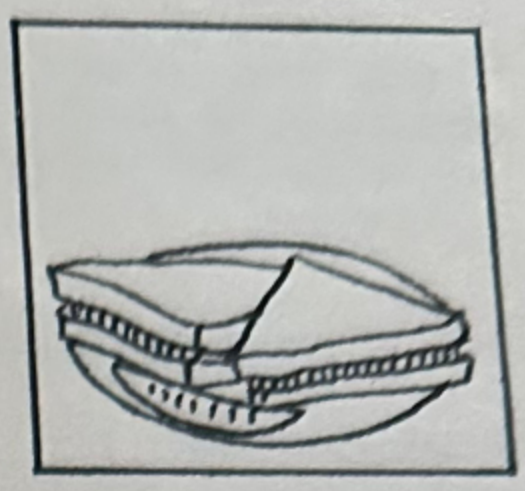
(3) Pick up sandwich with knife and put it on sandwich plate. Use fork to pick up pickle.

(4) Place regular sandwich on sandwich plate, turning short sides of sandwich together.

(5) Place three-decker sandwich on plate, turning each quarter with the cut side up.

(6) Place pickle or olive or any selected garnish at side of sandwich, never place garnish on top of the sandwich.

Garnishes



Vary your sandwich garnish frequently. Use Sweet Pickles, Cross-Cut Pickles, Watermelon Pickles, Olives, Radishes, Tomato and Cucumber Slices, Lemon Slices for Fish Sandwiches, Kidney Bean Salad, Cabbage Salad, Fruit Salad, Potato Chips, Pickled Beets, Chopped Vegetable Salad and Cottage Cheese.

Garnishes must be fresh, clean, appetizing and well chilled.

Salad Sandwiches

Measure all Salad Sandwich fillers with 1 full salad ladle.

Freshen fillers with mayonnaise if necessary.

Baked Ham and All Sliced Meat and Cheese Sandwiches

Place one slice of meat or cheese on buttered bread. Cover with lettuce and other slice of buttered bread. Cut and serve with garnish.

Cream Cheeses

Soften cream cheese for spreading with cream or milk.

Spread 1 full salad ladle of mixture on slice of buttered bread. Cover with lettuce and other slice of buttered bread. Trim, cut and serve with garnish. Never use mayonnaise on cheese sandwiches.

Sliced Egg

Slice one whole egg with egg slicer. Season lightly with salt. Arrange slices to cover piece of buttered bread. Cover with lettuce and other slice of buttered bread. Trim, cut and serve with garnish.

Sardine

Place one individual can of sardines on one slice of bread. Cover sardines with lettuce and other slice of buttered bread. Cut and serve with 1/8 cut of lemon.

Peanut Butter or Jelly Sandwich

Spread 1 soupspoon peanut butter or jelly on slice of buttered bread, cover with other slice of buttered bread. Trim, cut and serve with garnish.

CAUTION: Wipe knife and sandwich board carefully after making any fish sandwich. Be sure to spread mayonnaise lightly over buttered slice of bread.

Tomato

Cover one slice of buttered bread with three medium or four small slices of tomato. Season tomato with salt and pepper. Cover with lettuce and other slice of bread spread with mayonnaise. Trim, cut and serve with garnish.

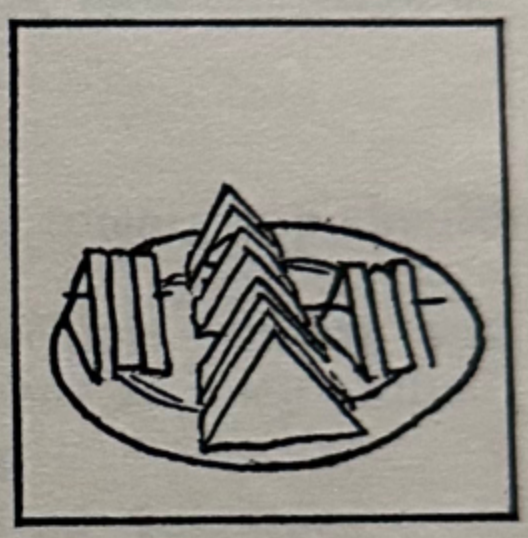
COMBINATION AND CLUB STYLE SANDWICHES

The sandwich, like Walgreen's Famous Malted Milk, has become a great "light luncheon." The Single Decker Sandwich for those wanting just a "sandwich." The Combination Sandwich for those wanting two types of sandwich filling in one, and the delicious Toasted Club Sandwich for the "filling or hearty sandwich."

When a combination sandwich is made with regular fillers, use the same proportion as for the single decker sandwich of each kind. Use one piece of lettuce, the two fillers, and two pieces of buttered bread.

For Club Style or Combination Three Decker Sandwiches:

Place filler on one side of well-buttered bread, cover with second slice of buttered bread, add second filler. Cover with lettuce leaf and third slice of bread spread with mayonnaise. Place toothpicks in each four corners of the sandwich to hold it together. Trim, cut diagonally both ways. Turn each quarter on the plate so that the cut side is up. Garnish.



Club Sandwiches are toasted unless otherwise indicated on the menu or so requested by the customer.

Here are some popular Club Sandwich Combinations:

Sliced Chicken, Bacon and Tomato
Chicken Salad and Bacon
Chicken Salad, Bacon and Tomato
Egg Salad and Bacon
Bacon and Tomato
Baked Ham and Swiss Cheese
Cream Cheese, Jelly and Nut
Baked Ham, Peanut Butter and Jelly
Baked Ham and Pineapple
Any Sausage, Sliced Egg, Picalilli
Roast Beef, Sliced Egg, Pickle Relish
American Cheese and Bacon
Salmon Salad or Tuna Fish Salad and Tomato

CARRY OUT SANDWICHES

Make requested sandwich in regular way. Place it on a sheet of oil paper and wrap, placing pickle WITHIN a small fold on top so it does not touch the bread. Place in sandwich box available from the Fountain Supply Department, or in a paper bag.

All Fountains must stock this box.

COMBINATION AND CLUB STYLE SANDWICHES

In the Walgreen's Famous Malted Milk, you become a [illegible] "The Single Decker Sandwich for those [illegible] "The Combination Sandwich for those wanting [illegible] filling in one and the double decker [illegible] filling or hearty sandwich.

[illegible] a combination sandwich is made with regular fillers, use [illegible] proportion as for the single decker sandwich of each kind. [illegible] of lettuce, the two fillers and two pieces of buttered bread.

Club Style or Combination Three Decker Sandwiches

Place filler on one side of well-buttered bread, [illegible] with second slice of buttered bread, add second filler, cover with lettuce leaf and third slice of bread spread with mayonnaise. Place toothpicks in each four corners of the sandwich and cut together. Trim out diagonally, both ways from each quarter on the plate so that the [illegible] stand up. Garnish.

Club Sandwiches are toasted unless otherwise indicated on the menu or requested by the customer.

Here are some popular Club Sandwich Combinations:

Sliced Chicken, Bacon and Tomato
Chicken Salad and Bacon
Chicken Salad, Bacon and Tomato
Egg Salad and Bacon
Baked Ham and Swiss Cheese
Cream Cheese, Jelly and Nut
Baked Ham, Peanut Butter and Jelly
Baked Ham and Pineapple
Ham, Cheese, Sliced Egg, Pickle
Tuna Fish, Sliced Egg, Pickle Relish
Sardines, Cheese and Bacon
Chicken Salad or Tuna Fish Salad and Tomato

CARRY OUT SANDWICHES

Made to order and served in regular way. Place in our a sheet of oil paper and wrap, placing pickle WITHIN a small fold on top so it does not touch the bread. Place in sandwich box available from the Concession Supply Department, or in a paper bag.

All Fountains must stock this box.

SALADS

Salads to be acceptable must be crisp, cold and freshly made and attractively served.

Winter Time Salads serve two purposes. First, it adds the needed green to the winter diet and secondly, it satisfies the appetite.

Summer Time Salads should be planned with the thought in mind that the salad can be a meal in itself. Make your salads look good, crisp and freshly made.

To do this, the lettuce heads must be crisp and fresh. Clean, wash and dry lettuce leaves. The outside leaves are to be used for sandwiches, the next leaves for lettuce cups and the center or lettuce hearts, for plate luncheon salads and hearts of lettuce salads.

For Hearts of Lettuce

Wash, drain lettuce. Remove wilted or brown leaves. Remove core from the lettuce and hold under rapidly running cold water, cored side up. This will spread leaves and cause lettuce to be easily separated. Remove hearts with large sandwich knife. Flatten leaves and place them in a bowl, place bowl on ice or in the refrigerator.

Unless your salad service is in a soupbowl, always surround all salads with a wall of lettuce to prevent the dressing running onto the edge of the salad plate.

Tomatoes

Tomatoes used for any salad or any type of salad or tomato cup should be peeled and seasoned with salt and pepper.

To peel tomatoes, place in boiling water for 30 seconds, remove and plunge in cold water. Remove skin and place in icebox to keep chilled.

(1) Largest Tomatoes . . . Reserve for sandwiches.

(2) Medium Sized Tomatoes . . . Reserve for Sliced Tomatoes.

(3) Next Size Tomatoes . . . Reserve for Tomato Cups.

All Tomato Cup Salads or Whole Tomatoes are to be served in lettuce nest; serve with knife and fork. Garnish all salads with one dash of paprika and mayonnaise.

Always salt and pepper tomatoes before serving.

Mayonnaise or Thousand Island Dressing or French Dressing

(1) Use enough Salad Dressing, do not be skimpy with it.

(2) Always ask customer their preference of dressing.

(3) Place Salad Dressing neatly and exactly where directed by bulletins, for if not put on with care and accuracy the "eye-appeal" or attractiveness is destroyed.

Head Lettuce with Choice of Dressing

Sandwich plate with lettuce leaf.

Place ¼ large or ⅓ medium sized head of lettuce cut wedge shape (not sliced crosswise).

Pour one soupspoonful customer's choice of dressing on each side of lettuce wedge.

Add dash of paprika.

Place one slice hard-boiled egg on dressing at each side of lettuce.

Serve with one slice well-buttered toast, one package of wafers or rye krisp.

Serve with knife and fork.

Sliced Tomatoes with Choice of Dressing

Sandwich Plate with lettuce leaf bed.
Slice one tomato into 5 or 6 slices and season lightly with salt and pepper.
Place in overlapping row straight across plate.
On end slice place thin ring of green pepper.
Choice of dressing in a No. 45 souffle cup to one side of tomato slices.
Serve knife and fork.
Serve with one slice well-buttered toast, one package of wafers or rye krisp.

Deviled Egg Salad

Hardboil 4 eggs—cool—peel and cut in half lengthwise.
Remove yolks and crush to smooth creamy paste.
Mix: 2 teaspoons vinegar, 1 rounding tablespoon Miracle Whip, ½ teaspoon dry mustard, ¼ teaspoon salt, pinch of red pepper.
Add this solution to yolk—blend and place mixture in egg whites. Mark yolk crisscross by pressing fork into it. Garnish with a dash of paprika and tiny sprig of parsley. Serve two halves of deviled egg on a lettuce leaf garnished with No. 45 souffle cup of dressing.

Fruit Salad

The following is to be added to one quart of fruit salad received from the commissary:

½ medium apple peeled and diced.
1 large banana peeled and sliced.
Juice of 1 small lemon.

Lightly toss the apples and bananas together. Sprinkle with the lemon juice and toss again. Add to fruit salad. This method prevents discoloration.

If, after the day's business, some of this mixed fruit salad is left, put it in a separate container in the ice box. **Do not** pour it back with fresh fruit salad which has not been mixed.

Banana Nut Salad

Cut banana in half and then split each half.
Arrange the four pieces log cabin fashion on a leaf of lettuce on a sandwich plate.
Sprinkle with 2 teaspoonfuls chopped nuts.
Place one soupspoonful of dressing on top and garnish with ½ maraschino cherry.
Serve with wafers and a fork.

Pineapple Cheese and Nut Salad

Place 1 slice canned pineapple on lettuce leaf on sandwich plate. Top with one spoonful cream cheese or one No. 16 dipper cottage cheese. Sprinkle 1 teaspoon chopped nuts over cheese or stick 5-6 whole almonds or pecans into the cheese. Top with parsley.
Place No. 45 souffle cup of dressing on side of plate.
Serve with rye krisp and 1 slice of well-buttered toast.

Tomato Cups filled with Chicken, Egg, Ham, Tuna or Salmon Salads or with Cottage or Cream Cheese

Serve on dinner plate. Line plate with lettuce. Remove peeling from tomato by dipping in boiling water or hold over open flame. Then dip in cold water. Make 3 cuts downward through the tomato about ¾ of the way. Place tomato on lettuce leaf. Spread tomato open and place 1 ladle of desired salad in center. Garnish with carrot slices and parsley. Souffle cup salad dressing. Place buttered toast quarters on plate with rye krisp.

Chicken Salad

Place 1 ladle of chicken salad on a lettuce leaf on a sandwich plate. Garnish with ½ hard boiled egg cut into quarters lengthwise and arrange around side of salad mound. No. 45 souffle cup of dressing placed on side of plate, a dash of paprika and tiny parsley sprig. Place two triangles of well-buttered toast or rye krisp on sides of plate directly opposite each other.

Chopped Chicken and Vegetable Salad

1¼ lbs. celery.
1 No. 2 can peas.
¾ cup pimentos.
¾ cup green peppers.
1¾ lbs. cooked chicken.
2 lbs. mayonnaise.
1 tbsp. salt.
2 tbsp. vinegar.
¼ tsp. pepper.
1½ lbs. cooked rice.
Yield—1 gallon.

Method: Chop chicken, celery, pimentos and green pepper medium fine.

Combine all ingredients and toss lightly together so that the mayonnaise is distributed well through the mixture.

Russian Vegetable Salad

2 No. 2 cans peas.
2 No. 2 cans diced carrots.
2 No. 2 cans lima beans.
2 cups celery, cut fine.
1 No. 2 can string beans.
1½ cups French dressing.
5 hard cooked eggs.
4 tbsp. grated onion.
2 tbsp. salt.
¼ tsp. or 1/12 oz. pepper.
2 tbsp. vinegar.
½ cup pimento.
½ cup green pepper.
Yield—1 gallon.

Method: Chop celery fine—wash and dry well. Cut each egg in 8 pieces. Mix vegetables, seasonings and eggs, adding French Dressing last. Toss lightly.

Deviled Egg and Sliced Tomato Salad

On a salad plate, put lettuce leaf, in center of leaf place 2 deviled halves of eggs and three thick slices tomatoes. Serve with mayonnaise.

Cole Slaw

2½ qts. of cabbage tightly packed = 2 lbs.
2 qts. or 2 lbs. shredded cabbage.
½ cup or 2 oz. chopped green pepper.
½ cup or 2 oz. chopped pimento.
1 cup Miracle Whip.
½ cup vinegar.
1 teaspoon salt.
¼ teaspoon pepper.
Yield—2 quarts.

Method: Shred the cabbage very fine and put on ice to chill thoroughly. Mix the seasoning and vinegar with the Miracle Whip. When cabbage is chilled, combine all ingredients and toss lightly. Keep well chilled.

Chef's Salad—Salad Bowl

2 ripe tomatoes (average size—4 oz.).
1 cucumber (average size—6 inches long).
1 bunch radishes (12—average size).
1 celery heart (no stalks).
1 bunch young onions (small in size).
4 eggs.
1 head lettuce—large size.
1½ cups French dressing.

Method: Shred the lettuce, slice the celery, radishes, and onions wafer thin. Dice the peeled tomatoes and cucumbers into about ¼ inch cubes. Chop eggs fine. Add dressing and toss all together. Add salt if necessary.

Kidney Bean Salad

1¼—No. 10 can kidney beans.
5 cups or 1¼ lb. celery.
3 cups or ¾ lb. pickle relish.
⅔ cup or 6 oz. mayonnaise.
½ cup or 3 oz. French dressing.
2 tbsp. or 1 oz. vinegar.
1 tbsp. or ½ oz. salt.
¼ heaping tsp. or ⅙ oz. pepper.
Yield—1 gallon.

Method: Wash and drain kidney beans. Drain pickle relish. Cut celery in ¼ inch pieces. Mix all ingredients together and toss lightly.

Crabmeat and Egg Salad

1—13 oz. can crabmeat.
3 cups or 13 oz. chopped celery.
6 hard cooked eggs.
1 cup or 8 oz. mayonnaise.
2 tsp. or ⅓ oz. salt.
¼ tsp. or 1/12 oz. pepper.
Yield—2½ lbs. or 3 pts., possibly 11 servings.

Method: Remove soft boney fibre from the crabmeat and crumble it. Cut the celery medium fine. Cut the eggs in ½ inch cubes.

Mix with mayonnaise and seasonings. Toss lightly so as not to crush the egg pieces. Garnish with lemon slice.

Waldorf Salad

2 Apples (No. 72) or 3 cups.
8 oz. or 2 cups celery.
½ cup mayonnaise.
Juice from 2 No. 2 cans pineapple.
4 tbsp. chopped nuts.
Yield—1 quart.

Method: Section the apple. Peel and core sections and cut in ½ inch cubes. Drop the apple cubes in pineapple juice as they are cut. Let remain in juice at least ½ hour. This operation keeps the apples from darkening. Drain juice off as it is not to go into salad mixture. Cut celery medium fine. Add celery and mayonnaise to the apples and toss lightly. Do not add nuts to mixture. Use them and ½ maraschino cherry for garnish.

Chopped Vegetable Salad

Use ends and pieces of tomatoes not suitable for sandwiches. Chop peeled cucumbers, tomatoes, radishes; mix together lightly, add salt and pepper to taste. To 1 quart chopped vegetables, add one-fourth cup French Dressing. Put bowl of vegetables on ice. For service, make a nest of crisp, chopped lettuce in a salad bowl, top with two ladles chopped vegetable salad. Dash paprika and parsley leaf. Serve with kind of dressing indicated on the menu.

COLD PLATE LUNCHEONS FOR SUMMER

All cold plates can be made from one basic cold plate arrangement, using change of meat or fish as well as change of salad and garnish. The illustration shows the proper arrangement to be used in making all cold plates, which is:

1—Place crisp lettuce on one side of plate.

2—Place salad on top of lettuce and garnish on two sides.

3—Place meat or fish on other side of plate.

4—Serve toast or rye krisp on same plate.

Meat or Fish	Salad	Garnish
Roast Beef	Potato Salad	Potato Chips
Baked Ham	Macaroni Spring Salad	French Fried Potatoes
Roast Pork	Kidney Bean Salad*	Sliced Tomatoes
Meat Loaf	Russian Vegetable Salad*	Egg Quarters
Roast Veal	Cole Slaw*	Spiced Crabapple
Liver Sausage		Pickled Beets
Summer Sausage		Cucumber Slices
Ham Sausage		Pickle Rings
Assorted Meats		Radishes
Assorted Meats and Cheese		Green Onions
Corned Beef		Celery
Frankfurters		Water Cress
Salmon (⅓ can, skin removed)		
Tuna Fish (⅓ can)		
Sardines (whole small can)		

*Serve potato chips on plates, using these salads.

All items listed above can be used interchangeably.

Fresh Pineapple

To Prepare:

Cut top and bottom from pineapple.

Cut entire fruit into ⅜ in. slices crosswise and then peel each slice being very careful to remove all the eyes of the fruit.

Cut these rings into ⅜ in. cubes, discarding the core.

Add ⅓ as much sugar as fruit and let stand overnight in a cool place.

To Serve:

Place 3 ladles of fruit in Lilly glass.

Top with sodaspoon of whipped cream.

Underline with plate.

Serve with teaspoon.

Fresh Strawberries

To Prepare:

BE SURE TO WASH IN THREE CLEAN WATERS.

Hull berries carefully and remove all soft spots.

Add ⅓ as much sugar as berries.

NEVER add simple syrup.

Keep berries cool but do not freeze.

To Serve:

Place 3 ladles of fruit in Lilly glass.

Top with 1 sodaspoon whipped cream.

Place glass on sandwich plate and serve with a teaspoon.

Fresh Peaches

To Prepare:

Wash peaches—peel, or remove skins by first dipping in boiling water and then in cold water to loosen them.

Do not prepare many at a time because of discoloration.

Slice carefully by cutting peach lengthwise and down to the pit which makes attractive half-moon shaped slices.

Add ⅓ as much sugar as fruit and small amount of lemon juice to prevent discoloration.

To Serve:

Place 3 ladles fruit in Lilly glass.

Top with 1 sodaspoon whipped cream.

Place glass on sandwich plate and serve with teaspoon.

Pineapple

In black walnut dish place two slices of pineapple with juice, garnish either side of top slice with ½ cherry.

Sliced Bananas

Slice one banana in thin cross-cut slices into a soup bowl. Serve with a fudge pitcher (1½ oz.) coffee cream. Underline soupbowl with a sandwich plate and serve with teaspoon.

Fresh Raspberries

To Prepare:

Empty box of berries out on flat surface. Pick out firm, good berries and drop them into bowl of cold water to wash. Never pour water over raspberries as it crushes them too much.

Add ½ cup sugar to each half-pint box of berries, toss and keep in ice box all night.

When ready to serve toss up again. This will crush them sufficiently.

To Serve:

Place 3 ladles of berries in a Lilly glass.

Top with 1 sodaspoon whipped cream. Serve on a sandwich plate with a teaspoon.

Fresh Fruit Shortcakes

Make every shortcake up when it is ordered. Use old-fashioned short cake biscuit whenever possible. If these are not practical use small squares of sponge cake or sponge cup cakes.

Split biscuit or sponge cake in half. Place lower half in soup bowl, pour 1 ladle crushed fruit over it. Add other half of biscuit or cake TOP side UP. Add 1 ladle of fruit and top with generous sodaspoon of whipped cream.

FOR BANANA SHORTCAKE cover biscuit or cake with banana slices using one whole banana. Spread generously with whipped and sweetened cream. Garnish with ½ maraschino cherry

To Make Shortcake a la Mode add:

1 No. 16 dipper of ice cream before last ladle of fruit is put on.

Sliced Oranges

Peel one large or two small oranges, slice and place on sandwich plate in over-lapping slices with center of last slice garnished with ½ maraschino cherry.

Prunes

Place 4 or 5 prunes and juice from 8 oz. can of prunes in black walnut dish. Garnish with thin orange slice unpeeled and cut in half. Place between prunes so it is upright in position with rind side up.

Figs

Place 3 or 4 figs and juice from 8 oz. can in black walnut dish.

Grapefruit

Cut in half. Do not cut membrane divisions but cut entirely around outside edge of grapefruit so customer may lift out pulp and membrane divisions will be left intact in the fruit. Serve ice cold. Garnish with ½ cherry. Do not sugar. Serve on pie plate.

EGGS

Plain Omelet

2 eggs.
2 tablespoons milk.
Season to taste.
1 tablespoon butter.

Beat eggs well. Add milk and seasonings. Put butter in hot omelet pan and when melted, turn in mixture. As it cooks, lift with spatula, letting uncooked part run underneath until whole is of creamy consistency. Increase heat that it may brown quickly underneath. Fold and turn on hot plate.

Scrambled Eggs

2 eggs.
4 tablespoons milk.
1 tablespoon butter.
Beat slightly.

Season with salt and pepper to taste. Heat butter in pan and when melted, turn in mixture. Cook until of creamy consistency, stirring constantly and scraping from bottom and sides of pan. Use low heat.

Fried Egg

(6 strips of bacon will produce grease to fry about 4 eggs.)
When bacon grease is not available use ½ butter with ½ lard or Crisco.
Break egg in saucer.
Place in medium hot skillet over medium heat using grease from bacon.
Baste egg by pouring a spoonful of hot grease over egg.

Cheese Omelet

Sprinkle top of plain omelet with grated cheese before folding.

Ham Omelet

Heat ground ham and spread on plain omelet before folding.

Bacon

Place bacon in cold skillet over medium fire. Fry till crisp, turning once or more if necessary.

Soup

One 6 oz. ladle, very hot, in soupbowl.
Underline bowl and serve with package of wafers and soupspoon.

Beef Bouillon

Dissolve 1 bouillon cube in one cup of boiling water. Pour into a chocolate mug and serve underlined with a package of wafers and a teaspoon.

Hot Tomato Juice

Pour one 6 oz. bottle of tomato juice into Hot Cup, season with salt and pepper and heat until steaming. Pour into hot chocolate mug, top with 1 sodaspoon whipped cream. Serve underlined with one package of wafers and a teaspoon.

Baked Beans

Place one 6 oz. ladle of hot baked beans in a bean jar. Lay two half-slices of hot grilled bacon across top of beans. Put jar on sandwich plate. Serve two slices of well-buttered toast on a pie plate with the beans. Serve with fork and bottle of catsup.

Spaghetti

Put one 6 oz. ladle of hot spaghetti in a casserole or on a dinner plate. If casserole is used place it on a dinner plate. Place two triangles of well-buttered bread or toast on opposite sides of the plate. Serve with a fork.

Chili Con Carne

Place one 6 oz. ladle of hot chili in a soupbowl. Place bowl on a sandwich plate and serve with one package of wafers and a soupspoon.

Chop Suey with Mushrooms

Place No. 12 dipper of boiled rice or Chinese noodles in center of dinner plate. Pour 1 ladle of well-heated chop suey over the rice. Place two triangles of well-buttered toast on opposite sides of plate.

When served with a dish of ice cream and tea or coffee this makes a well-balanced and popular luncheon

Hot Roast Beef, Pork, Meat Loaf and Chicken Sandwich with Mashed Potatoes

Make a clean trim on crusts of bread, four sides.
Do not butter bread for hot sandwiches.
Place a slice of bread on a hot dinner plate, cover with meat (have meat hot if possible). Cold meat must be in gravy for at least one minute before using for sandwich. Cover with other slice of bread. Place No. 12 dipper of mashed potatoes in center of plate between two halves of sandwich and pour gravy over all. Garnish with sprig of parsley.

Do not use brown gravy for chicken and turkey sandwiches. Order chicken gravy or country gravy for these.

Salads

Salads must be removed from paper cartons when received from the commissary and kept in salad pans under refrigeration.

Salad racks must be kept iced.

All salads in store more than one day should be freshened with salad dressing (Miracle Whip) to make them moist enough for a palatable sandwich.

Keep potato salad chilled at all times.

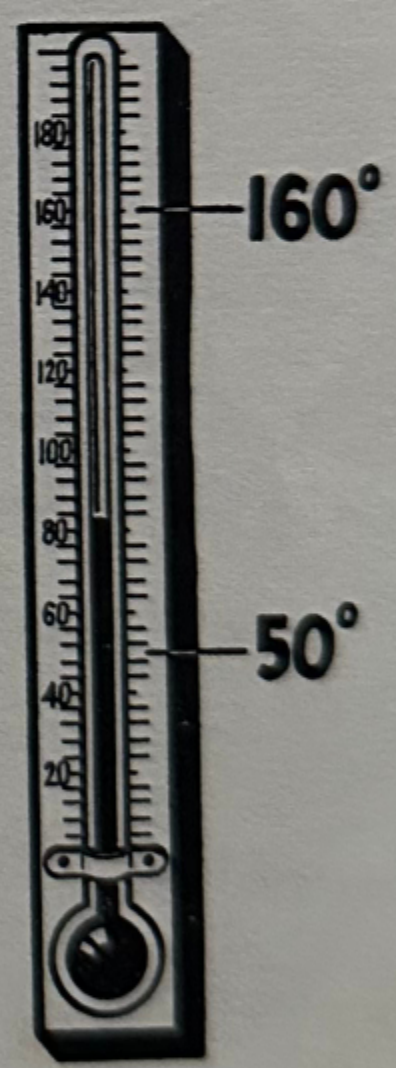
Cold Meats

Cold meats, sausage and cheese must be kept chilled in backbar or on salad rack.

Hot Foods

Steam table must be HOT before any food is placed in it.

Creamed foods, soups, etc., should be brought to a boil before placing in the hot steam table.

Rolled tops over meat pans should be kept down as much as possible unless the item is breaded, in which case, the meat pan top should be kept up.

Food spoilage always occurs most rapidly between these two temperatures—50 to 160 degrees. Every precaution should be taken to keep foods higher than 160 and lower than 50 degrees—in other words—VERY HOT OR VERY COLD.